

Listing of Claims:

1. (Original) Water-free concentrate, consisting of ubichinon Q₁₀, a medium-chained triglyceride or triglyceride mixture, α -lipoic acid and/or its derivatives, as well as one or more emulgators with HLB value between 9 and 19 permitted according to the food or drug laws.
2. (Original) Concentrate according to claim 1, in which the emulgator consists of a polysorbate.
3. (Original) Concentrate according to claim 2, in which the emulgator consists of a polysorbate 20 and/or polysorbate 80.
4. (Previously presented) Concentrate according to claim 1, in which the α -lipoic acid derivative is dihydrolipoic acid or dihydrolipoamide.
5. (Previously presented) Concentrate according to claim 1, in which the medium-chained triglyceride is a light oil such as safflower oil or a mixture of caprylic acid and caprinic acid.

6. (Previously presented) Concentrate according to claim 1, in which the ratio by weight of the polysorbate to the sum of the proportions by weight of the remaining ingredients amounts to about 4:1 to about 5.5:1.

7. (Previously presented) Concentrate according to claim 1, in which the ratio by weight of ubichinon to α -lipoic acid lies between about 1:1 and about 1:4.

8. (Previously presented) Concentrate according to claim 1, which consists of about 85 w/w % of the polysorbates, about 3.3 w/w % of Q_{10} , about 4 w/w % of α -lipoic acid and about 10 w/w % of triglycerides.

9. (Previously presented) Concentrate according to claim 1, which consists of about 5 w/w % of Q_{10} , about 10 w/w % of α -lipoic acid, about 4 w/w % of triglycerides and about 81 w/w % of polysorbate 80.

10. (Previously presented) Concentrate according to claim 1, which consists of about 4 w/w % of Q_{10} , about 8 w/w % of α -lipoic acid, about 6 w/w % of triglycerides and about 82 w/w % of polysorbate 80.

11. (Previously presented) Concentrate according to claim 1, which consists of about 5 w/w % of Q₁₀, about 9 w/w % α -lipoic acid, about 5 w/w % of triglycerides and about 81 w/w % of polysorbate 80.

12. (Previously presented) Concentrate according to claim 1, which consists of about 2 w/w % of Q₁₀, about 8 w/w % of α -lipoic acid, about 6 w/w % triglycerides and about 84 w/w % polysorbate 80.

13. (Previously presented) Method for production of a concentrate according to claim 1, in which at first a solubilizate is obtained from Q₁₀, polysorbate 80 and a triglyceride, thereafter a solubilizate is obtained from α -lipoic acid and polysorbate 80 or polysorbate 20 and subsequently Q₁₀ solubilizate is mixed with α -lipoic acid solubilizate and stirred to yield a homogeneous mass.

14. (Original) Method according to 13, in which an α -lipoic acid solubilizate is obtained at a temperature, for instance 100° C., which is higher compared to that temperature, for instance 85°C., at which Q₁₀ is solubilized, and both the solubilizates are mixed at a lower temperature of, for instance, 60°C.

15. (Previously presented) Method according to claim 13, in which about 2, more practically about 1.8 parts of Q₁₀ solubilizate are mixed with about 1 part of α -lipoic acid solubilizate.

16. (Previously presented) Concentrate according to claim 1, which is added to a non-alcoholic drink in the ratio of one part of the concentrate to about 0.1 to up to about 5,000 parts of the drink.

17. (Previously presented) Concentrate according to claim 1, which is added to a milk product, vegetable oil or a similar foodstuff in the ratio of one part of the concentrate to about 0.1 to up to about 500 parts of the foodstuff.